



BLACK STAR FARMS

Arcturos Local Mushroom Dinner

Chef John Worjnarski

Friday, May 13, 2022

Amuse-Bouche

First

Michigan Mushroom Falafel

Butter Bean, Oyster Mushroom, Ramp,
Tomato, Cucumber, Feta Salad
2017 Blanc de Blanc Sparkling Wine

Second

Roasted Fresh Ocean-Caught Halibut

Fresh Morel, Morel Cream,
Lemon, Micro Cabbage
2019 Arcturos Pinot Blanc

Intermezzo

Third

42-Day Dry-Aged Berkshire Pork

Grilled Bone-in Chop, Oyster Mushroom,
Potato Dauphinoise, Blistered Tomato, Ramp Enoki Pesto
2017 Leorie Vineyard Merlot Cabernet Franc

Fourth

Porcini Brûlée

Honey Lavender Ice Cream,
Black Star Farms Apple Brandy Meringue
Sirius Maple Dessert Wine

**Menu subject to change based upon availability.*